



Cauliflower Nachos

ingredients

- 2 small heads(or 1 large head) cauliflower chopped
- 3 tbsp. extra- virgin olive oil
- 1 tsp. kosher salt
- 1/2 tsp. cumin
- 1/2tsp. paprika
- 1/4 tsp. chili powder
- 1/4 tsp. garlic powder
- 1c. Colby- Jack cheese shredded
- Salsa for serving
- Pickled Jalapenos, for serving
- Guacamole, for serving

instructions

1. ***Preheat oven to 425***
2. ***To a large baking sheet, add cauliflower. Drizzle with olive oil. Sprinkle all over with salt, cumin, paprika, and chili powder. Toss to coat. Roast until tender and golden, 20 to 25 minutes.***
3. ***Top with Colby - Jack cheese and return to oven until melted, 5 minutes more.***
4. ***Garnish with your favorite salsa, guacamole, and pickled jalapenos.***